



Annual Dinner 2024 at Holiday Inn Golden Mile

假日酒店
Holiday Inn
洲際酒店集團旗下
香港金城
GOLDEN MILE HONG KONG



精選優惠 Privileges	兩席或以上 2 tables or above	十五席或以上 15 tables or above	二十五席或以上 25 tables or above
三小時無限量供應汽水、橙汁及本地啤酒 3 hours unlimited supply of soft drinks, chilled orange juice & house beer during dinner	✓	✓	✓
迎賓無酒精雞尾酒供每位客人享用 A glass of pre-dinner non-alcoholic mocktail	✓	✓	✓
幻彩燈光序幕儀式供司儀進場 Free use of intelligent lighting for master of ceremony march in		✓	✓
主題燈光顏色 Selection of lighting theme		✓	✓
餐前小食供司儀及工作人員享用 Pre-dinner snack for committee member		4 打 dozen	6 打 dozen
雙人自助晚餐券供抽獎用 A buffet dinner coupon for 2 people as raffle prize		1 張 piece	2 張 piece



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先進液晶體投影機及大銀幕 Free use of LCD projector with screen	✓	✓	✓
華麗椅套及枱布 Selection of deluxe seat cover and table cloth	✓	✓	✓
棗紅色禮堂牌匾及金色英文字三十個 A standard backdrop with burgundy background and 30 matt golden English lettering		✓	✓
每席自攜洋酒免收開瓶費一瓶 Free corkage for self-brought liquor, 1 bottle per table	✓	✓	✓
免費泊車位由5時至晚上12時 Car parking from 5:00 pm to 12:00 midnight	1個 space	3個 spaces	5個 spaces
晚宴茶芥全免及免費麻雀耍樂 Chinese tea and condiments throughout the function & free use of mahjong facilities	✓	✓	✓

以優惠價享用以下優惠 Added value

額外一小時無限量供應汽水、橙汁及本地啤酒，每席另加港幣350元 HK\$350 per table for additional hour of beverage package with soft drinks, chilled orange juice & house beer
席間三小時無限量供應特定餐酒，每席另加港幣600元 HK\$600 per table for beverage package with 3 hours free flow of house wines
鮮果拼盤，每席另加港幣300元 Supplement for fresh fruit platter at HK\$300 per table
兩小時自拍photo booth服務只需港幣3,500元 2 hours photo booth service at HK\$3,500
優惠價餐前小食 Special price for pre-dinner snacks
優惠價使用LED背板 Special price for LED wall

For enquiries and reservations, please contact our catering office at 2315 1274



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2024 Annual Dinner Menu A

迎春接福(鴻運乳豬件拼炸蝦丸)
Barbecued suckling pig and deep-fried prawn

雪飛鳳舞(碧綠帶子貴花蚌)
Sautéed scallop and osmanthus mussel with vegetable

從心所欲(瑤柱菜膽松茸燉螺頭)
Double boiled conch with garicus blazei, conpoy and vegetable

包羅萬有(原隻鮑魚扣花菇)
Braised whole abalone with black mushroom

年年有餘(清蒸珍珠龍躉)
Steamed giant groupa

金雞報喜(脆皮炸子雞)
Deep-fried crispy chicken

豐衣足食(海鮮炒飯)
Fried rice with seafood

福澤綿綿(薑葱蝦籽雞絲炆伊麵)
Braised e-fu noodle with chicken and shrimp roe

如意吉祥(紅豆沙西米露)
Sweetened red bean cream with sago

美景永常(黃金流沙煎堆仔)
Deep-fried sesame ball

HK\$8,099 per table
(星期一至四 Monday – Thursday)

HK\$8,899 per table
(星期五至日 Friday – Sunday)

2024 Annual Dinner Menu B

紅運齊來(鴻運乳豬件)
Barbecued suckling pig

金玉滿堂(翡翠帶子蝦球)
Sautéed prawn and scallop with vegetable

竹報平安(竹筴扒時蔬)
Braised bamboo pith with vegetable

黃金萬兩(花姿黃金球)
Deep-fried minced cuttlefish ball

五福臨門(花膠菜膽燉北菇)
Double boiled fish maw with
black mushroom and vegetable in soup

招財進寶(碧綠原隻鮑魚)
Braised whole abalone with vegetable

年年有餘(清蒸珍珠龍躉)
Steamed giant groupa

金雞報喜(金蒜脆皮雞)
Deep-fried crispy chicken with garlic

五穀豐收(臘味糯米飯)
Glutinous rice with assorted preserved meat

福澤綿綿(金菇銀芽伊麵)
Braised e-fu noodle with enoki and bean sprout

四季平安(椰汁紫米露)
Sweetened purple rice cream with coconut juice

美景永常(黃金流沙煎堆仔)
Deep-fried sesame ball

HK\$8,599 per table
(星期一至四 Monday – Thursday)

HK\$9,399 per table
(星期五至日 Friday – Sunday)

包括三小時無限量供應本地啤酒、汽水及橙汁
inclusive of unlimited supply of soft drinks, chilled orange juice and house beer for 3 hours

另加一服務費(供十至十二位用)
plus 10% service charge (for 10 to 12 people)



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2024 Annual Dinner Menu C

- 紅運齊來(鴻運乳豬全體)
Barbecued suckling pig
- 金銀滿載(黑松露翡翠炒帶子)
Sautéed scallop with vegetable & black truffle
- 財源廣進(金瑤雙寶蔬)
Braised conpoy and enoki with vegetables
- 黃金萬兩(百花炸蟹拑)
Deep-fried crab claw
- 虎步龍行(川貝海底椰燉螺頭)
Double boiled sea whelk soup with chuan bei and sea coconut
- 包羅萬有(原隻八頭鮑魚扣花菇)
Braised whole abalone with black mushroom
- 年年有餘(清蒸珍珠龍躉)
Steamed giant groupa
- 金雞報喜(脆皮炸子雞)
Deep-fried crispy chicken
- 豐衣足食(蟹籽雞粒炒飯)
Fried rice with diced chicken and crab roe
- 喜氣洋洋(鮑魚汁伊府麵)
Braised e-fu noodle with abalone sauce
- 富貴安康(冰花燉紅蓮百合)
Double boiled sweetened soup with red date, lotus seed and lily bulb
- 美景永常(黃金流沙煎堆仔)
Deep-fried sesame ball
- 四季如春(鮮果拼盤)
Fresh fruit platter

HK\$9,399 per table
(星期一至四 Monday – Thursday)

HK\$10,099 per table
(星期五至日 Friday – Sunday)

2024 Annual Dinner Menu D

- 紅運齊來(鴻運乳豬全體)
Barbecued suckling pig
- 滿堂吉慶(露筍鮮帶子)
Sautéed fresh scallop with asparagus
- 萬貫家財(玉環瑤柱甫)
Braised whole conpoy in squash
- 花開富貴(鵝肝黃金球)
Deep-fried minced cuttlefish ball with goose liver
- 四海名揚(美國花旗參燉竹絲雞)
Double-boiled silky fowl soup with Ginseng
- 包羅萬有(原隻八頭鮑魚扣百靈菇)
Braised whole abalone with bailing mushroom
- 年年有餘(清蒸老虎斑)
Steamed tiger groupa
- 金雞報喜(脆皮炸子雞)
Deep-fried crispy chicken
- 五穀豐收(生炒臘味糯米飯)
Sautéed glutinous rice with preserved meats
- 喜氣洋洋(蟹肉燴伊麵)
Braised e-fu noodle with crabmeat
- 吉星高照(西米蓮蓉布甸)
Baked sago pudding with lotus paste
- 美景永常(黃金流沙煎堆仔)
Deep-fried sesame ball
- 四季如春(鮮果拼盤)
Fresh fruit platter

HK\$10,199 per table
(星期一至四 Monday – Thursday)

HK\$10,899 per table
(星期五至日 Friday – Sunday)

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